Wall Oven Buying Guide

A step-by-step guide to find the right wall oven for your kitchen.

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YALE
APPLIANCE + LIGHTING

Overview

After 10 years of stagnant product offerings, wall ovens have new capabilities. Dacor has a new Android based operating system, which can be controlled by your phone.

Miele has reintroduced their MasterChef with even more intuitive controls.

By 2016, more ovens will have controls similar to your phones with Thermador, Jenn-Air and Wolf introducing new products. Wall ovens could be the most exciting niche in the appliance industry.

Wall Ovens

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Overview: Double Wall Ovens

Double ovens are two equal sized ovens. The big advantage is centralized cooking.

However, any other cooking products like microwaves and steam ovens have to be placed elsewhere (you can put a warming drawer underneath).

Double wall ovens will have 2-3 feature packages. There could be a $1-4,000 difference in prices for upgraded features.

Three options for the double wall oven:

1. Double convection with their best controls
2. Single convection over a regular oven
3. Basic double oven with standard controls

Overview: Single Wall Oven

Single ovens, like double ovens, are available in a number of features, options and prices.

Single ovens are great to place under a cooktop, because they eliminate seams and allow the toekick to run continuously throughout the kitchen.

You can also place a speed oven or microwave over an oven, depending on the brand, for a more personalized cooking center.

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1 Benefits

Benefits

Wall ovens offer less stooping than conventional ranges and allow for two full size ovens in one space. Additionally, the placement of a single wall oven under a counter is better looking than a regular range as there are no seams in the countertop and the toe kicks can be run continuously throughout the kitchen.

Sizes

Wall ovens are manufactured to fit inside cabinets. Standard cabinet sizes are 24”, 27”, 30”, and 36”, with the 30” being the most common. A 30” wall oven actually refers to the cabinet, not the actual size of the oven, which can typically be 28.5” to 29.5” wide.

Benefits

Speed Ovens

There are two different technologies for speed ovens, Miele and Jenn-Air use a microwave assist to a convection cycle. This speeds up the cooking process considerably with good texture and taste from the convection. GE uses its own technology in its Advantum by employing halogen light bulbs.

Miele H4084BM - $2,999

Jenn-Air JMC2430WS - $1,999

Benefits

Warming Drawers

Warming drawers are offered by every manufacturer and can be used for warming food for up to three hours.

You can also refresh leftovers without dehydrating as well. A warming drawer can be placed under a single or double oven built in on it's own.

Measurements are 27", 30", and 36". Warming drawers are a great option for working families who cook and eat at separate times.

Benefits

Gas vs. Electric

Electric is sold almost exclusively and is available in 24, 27, 30 and 36 inch sizes. Gas is mostly retrofit at 24 inches.

Gas

Electric

Benefits

Convection vs. Twin Convection

Convection is a fan-forced heat to keep a more even temperature especially for baking. Two manufacturers, Wolf and Jenn-Air, offer twin convection for even better air distribution.

Of these two, Wolf's is intermittent for different types of cooking. Typically, all manufacturers will have convection in the middle to premium segments.

Twin Convection

Benefits

Controls

The future of wall oven controls is Dacor and Miele. Dacor has an Android based system which will email you at the end of the cycle. Miele has the M Series Masterchef. The Miele can cook most foods by a touch of a button. We shot videos of both. Click the links below.

[Dacor Discovery iQ Wall Oven DYO230S](#) - $7,399
[New Connected Dacor Wall Oven Video](#)

Miele M-Touch Contourline Oven H6780BP2 - $7,999
[MasterChef Controls Video](#)

Benefits

Meat Probe

Almost all convection ovens have a meat probe. Jenn-Air and Miele have an advanced probe, which adjusts cooking time for roasts, chicken, and meat.

Miele wireless meat probe (left)

Benefits

One-Piece Microwave vs. Build Your Own

One-piece microwave units like KitchenAid, Thermador and Jenn-Air look better and are easier to install.

Choosing a single oven and adding a separate microwave and trim kit will be more cost effective and allow you to buy the desired features.

Separate pieces example

Jenn-Air® Culinary Center

Benefits

Steam

Steam is the healthiest way to cook and its not just for veggies. Steam introduces moisture and doesn't bake out any of the nutrients like regular ovens.

Currently, there are 5 manufacturers marketing steam ovens. Thermador, Wolf, Gaggenau, Jenn-Air, and Miele.

Rotisserie

Only Miele, Thermador, and Gaggenau offer a rotisserie at this time.

For more information on this topic, download the Speed and Steam Oven Buyers Guide.

2 Best Brands

Wolf

Owned by Sub-Zero, Wolf will offer twin convection with several different unique modes as the fan speeds change based on food type.

Wolf has two different ovens; the L series, with a retractable control panel, and the less expensive E series.

L Series

E Series

Miele

Family-owned for over 100 years, Miele outsources almost nothing in their production, including controls.

Their MasterChef controls can cook almost any food perfectly by just imputting the type of food and weight of it.

Their quality manufacturing accounts for the lowest repair rate in the industry at 5.5% in the first year.

Up close of controls

Jenn-Air

The new Jenn-Air has been revitalized to the tune of $300 million by parent Whirlpool and offers the most fully functional controls in the industry.

Like the MasterChef, Jenn-Air offers pre-programmed guides, but adds pictures of what the food will look like once cooked.

Jenn-Air has a compelling rebate program with free dishwashers and other rebates with qualifying purchases.

Thermador

Offering two different styles:

The contemporary M series, and the more traditional, knob-controlled P series.

Thermador is also one of the few brands that offers a rotisserie.

Thermador has a great reputation for rate of repair along with the most aggressive rebates, including free dishwashers and hoods with qualifying purchases.

Gaggenau

Gaggenau is the most unique, because of their Bang & Olufsen controls. *(right)*

The wall oven is also side swing so you do not have to lift the food over a door. *(left)*

Gaggenau has also an impressive amount of cooking modes as well as incredible reliability at 2.9% service rate for one year.

Viking

Viking has fallen down a bit over the last few years due to quality concerns. New owner Middleby has placed manufacturing competence as a first priority.

Viking has a three year warranty and some interesting new colors debuting in 2014.

KitchenAid

For a company known for dishwashers, they also market a surprisingly good wall oven with excellent controls for less money than Jenn-Air and Miele.

Dacor

This wall oven is a great piece of technology. It can be operated completely from your phone with an app. You can change temperature as well as turn on and off.

The oven can also email you at the end of the cycle. You can even access the internet, watch videos or play Pandora right on your wall oven.

Bosch Benchmark

Bosch Benchmark is different from the regular Bosch line with its more commercial appearance.

They also feature a robust liquid display, and a side swing door. You do not have to lift your food over the door with a side swing.

This is a very interesting product line to consider.

Inspirations

Makeover Monday: Gaggenau Wall Ovens

Gaggenau has become relevant again with really modern styling, great warranty of up to 7 years as well as some cool features like handle less doors (opens with a touch).

The steam oven on top can be directly plumbed, so you do not have to refill with water. Steam is the healthiest way to cook, because it does not bake out nutrients.

Inspirations

Makeover Monday: Choosing a Single Oven With Separate Components or a Double Oven

I like this option because you buy exactly what you need and open your kitchen to different possibilities than just two ovens. You can have different capabilities. For example speed ovens combine microwave and convection for faster cooking.

Inspirations

Makeover Monday: Bosch Appliances

A wall oven/microwave combination is a good idea in smaller spaces. You keep the cooking centrally located and the microwave is not on the counter. The Bosch version installs easily, but both pieces can be serviced and replaced separately down the road.

Inspirations

Makeover Monday: Integrated Appliances

Certain wall ovens can be integrated, but most people do not install wall ovens flush like this.

3 How to Buy

Conclusion

You now have some interesting alternatives. Dacor and Miele will deliver some interesting technology at the very high end. Wolf has the double convection with the alternating fans for people who like to bake.

I still like Jenn-Air and Thermador for their rebate packages with free dishwashers and hoods. Both are highly functional also. Bosch is a great looking value alternative as well.

You will see more new technology in 2015-2016.

4 About Yale

A Little About Us

We display over 50 wall ovens including 9 in live kitchen displays. Subscribe to our cooking newsletter for new product reviews, recipes and information about chef demos.

Be a Yale Insider. Click here for more information.

2014 Awards

Residential Lighting Magazine Showroom of the Year

SHOWROOM OF THE YEAR 2013 | WINNER

Boston Magazine's Best of Boston 2014

BEST OF BOSTON HOME Awarded by Boston magazine 2014

Retailers Association of MA Retailer of the Year

RAMAES RETAILERS ASSOCIATION OF MASSACHUSETTS AWARDS OF EXCELLENCE

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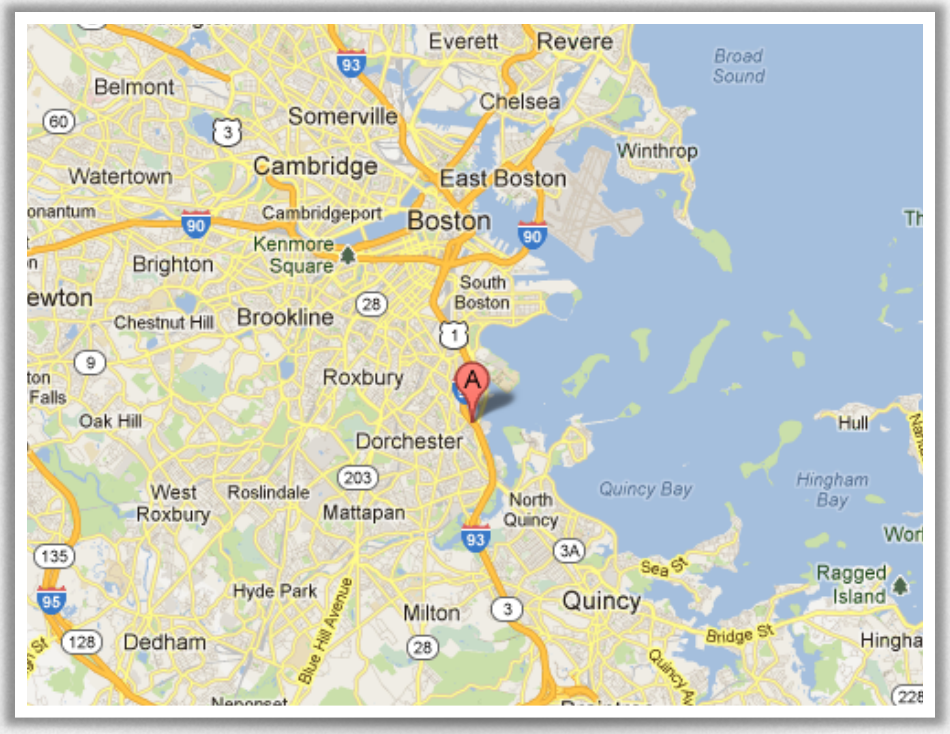
Contact Information

For product recommendations, questions or anything else please don't hesitate to get in touch.



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Virtual Showroom

Want to get a sneak peak at our state of the art showroom? Check out the link below for a full interactive virtual tour of the Yale Appliance + Lighting Showroom located in Dorchester, MA.

See the Yale showroom here